Varimixer

Enodis

SPARE PART AND OPERATION MANUAL

March 2007

FOOD MIXER

Model W80, W100, W150N
1993 to Present

Read this page entirely BEFORE beginning installation**.**

VARIMIXER INSTALLATION INSTRUCTIONS

UNDER NO CIRCUMSTANCES ARE THE SPEED LEVER, BOWL LIFT LEVER, OR THE BOWL ARMS TO BE USED TO MOVE THE MIXER INTO PLACE. DAMAGE WILL RESULT TO THE UNIT. IT IS RECOMMENDED THAT THE TOP LID BE REMOVED BEFORE MOVING THE UNIT.

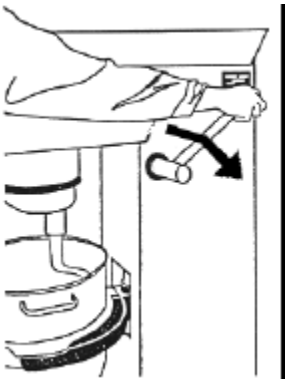
The mixer must be mounted with the rubber feet, which neutralize both shaking and rusting. Spacers can be inserted under the mixer's feet if the floor is uneven. The mixer can be bolted to the floor if desired.

Before the mixer is connected to power, it should be checked that the voltage and frequency on the rating plate is correct in relation to the place of installation. A unit labeled 220V 3 Phase will operate from 208V to 240V 3 phase safely. The rating plate is located on the rear right side of the mixer. The electrical connection box is located at the top rear of the mixer.

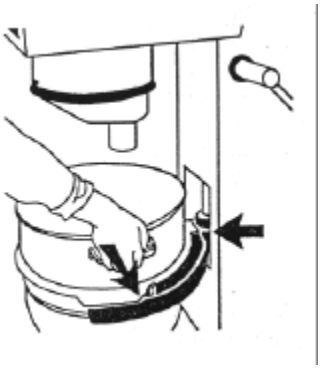
WARNING

Electrical and grounding connections must comply with applicable portions of the National Electrical Code and/or other local electrical codes.

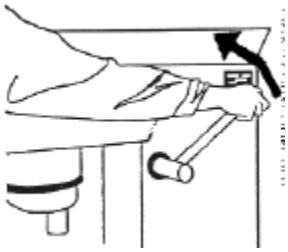
Wire Color Codes
White-Phase 1
Red -Phase 2
Black-Phase 3
Green-Ground
No Neutral is used



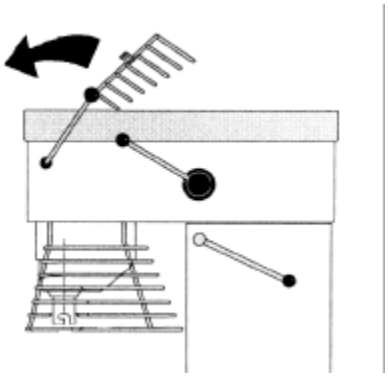
1. Lower the bowl lift lever.



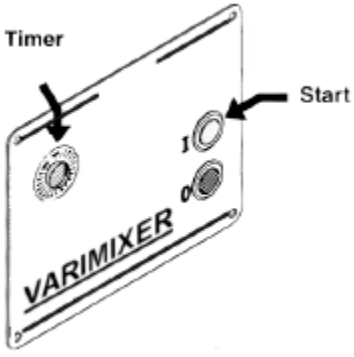
2. Remove the bowl and all tools.



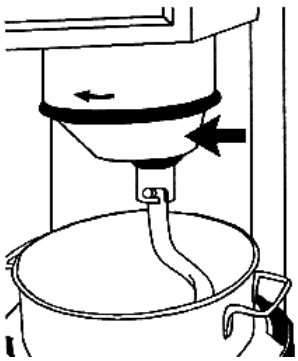
3. Raise the bowl lift.



4. Close bowl screen if equipped.



5. Turn timer to 10 minutes and push "start" .



6. Insure cover is rotating in the correct direction.

Caution -READ BEFORE OPERATING- Caution

Varimixer recommends that mixer operators be at least 18 years of age and be thoroughly trained on the use of the mixer.

Varimixer recommends that the following precautions be adopted to help make the mixer operation safer and more efficient.

- All operators should be at least 18 years of age.
- All operators should be thoroughly trained before being allowed to operate the mixer.
- NEVER reach into the bowl when the mixer is running.
- Do not wear loose clothing or rings while operating the mixer.
- Stop the mixer and lower the bowl before adding ingredients, scraping the bowl, removing the agitator, or removing the product.
- Stop the mixer before removing or installing attachments into the drive hub.
- Do not attempt to assemble or disassemble attachments while mounted into the drive hub.
- Always use the pusher plate with the slicer/meat grinder attachments.
- NEVER bypass the safety mechanisms supplied on the mixer. Doing so can cause injury and is the responsibility of the user to insure these safety mechanisms are operating properly.

Varimixer

LIMITED WARRANTY

Varimixer warrants its commercial mixers to the original purchaser against defects in material or manufacture for a period of one year from the date of original purchase, subject to the following exclusions and limitations. The warranties provided by Varimixer do not apply in the following instances:

EXCLUSIONS

1. In the event that the equipment is improperly installed. Proper installation is the responsibility of the installer, proper installation procedures are covered in the Varimixer Spare Parts and Operations Manual.
2. In the event that the equipment is improperly maintained. Proper maintenance is the responsibility of the user. Proper maintenance procedures are covered in the Varimixer Spare Parts and Operations Manual.
3. In the event that failure or malfunction of the appliance or any part thereof is caused by abnormal use or is otherwise not attributable to a defect in material or manufacture.
4. In the event that the appliance , by whatever cause, has been materially altered from the condition in which it left the factory.
5. In the event that the rating plate has been altered or removed.
6. On parts which would normally be worn or replaced under normal conditions.
7. With regard to adjustments and/or calibrations. Checking of and changes in adjustments and calibrations are the responsibility of the installer, Proper installation is the responsibility of the installer, proper installation procedures are covered in the Varimixer Spare Parts and Operations Manual.

If any oral statements have been made regarding the appliance, such statements do not constitute warranties and are not part of the contract of sale. This Limited Warranty constitutes the complete, final and exclusive statement with regard to warranties.

THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES WHETHER WRITTEN, ORAL OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS.

LIMITATIONS OF LIABILITY

In the event of warranty claim or otherwise, the sole obligation of Varimixer shall be the repair and/or replacement at the option of Varimixer, of the appliance or component or part thereof Such repair or replacement shall be the expense of Varimixer *except* that travel over 100 miles or two hours, overtime, and holiday charges shall be,, the expense of the purchaser. Any repair or replacement under this warranty does not constitute an extension of the origin, warranty for any period for the appliance or for any component part thereof. Parts to be replaced under this warranty will be repaired or replaced at the option of Varimixer with new or functionally operative parts. The liability of Varimixer on any claim of any kind, including claims based on warranty, expressed or implied, contract, negligence, strict liability or any other theories shall be solely and exclusively the repair or replacement of the product as stated herein, an such liability shall not include, and purchaser specifically renounces any rights to recover, special, incidental, consequential or other damages of any kind whatsoever, including, but not limited to, injuries to persons or damage to property, loss of profits or anticipated profits, or loss of use of the product.

TO SECURE WARRANTY SERVICE

If you claim a defect covered by this Limited Warranty, first direct your claim to the local Authorized Service Agency, giving model, serial and code numbers, voltage, a description of the problem and your sales slip. If this procedure fails to be satisfactory to you, you may write to the Varimixer National Service Manager, 5489 Campus Dr, Shreveport, Louisiana 71129; you should include the information listed above.

OPERATION OF THE MIXER:

A) Open the bowl screen and place the bowl in the bowl arms. **Note:** The bowl arms must be in lowest position and the bowl must be pushed all the way into the bowl arms **(fig. 3).**

B) Place the mixing tool in the bayonet shaft. The pin on the tool must be turned into the bayonet hole **(fig. 2).**

C) The bowl is raised to working position by turn of the button for bowl **(fig. 1),** ensure that the bowl is placed correctly. Close the bowl screen. If the mixer is equipped with a timer, set the mixing time required by turning the timer **(fig. 1)** clockwise. The mixer will stop automatically, when the time runs out. When the mixer has timed out, the "procedure for starting after emergency stop" is used before the mixer is restarted.

D) Start the mixer by pressing the green start button I **(fig. 1).**

The mixer will only start when the bowl is in "up" position, the bowl screen is closed, and the timer is set to time or "hold".

E) *Turn the speed selector lever **(fig. 4)** to the rear until the required speed has been obtained, (notice the recommended maximum speeds).*

The speed must be changed only when the mixer is running. The mixer must not be started when loaded in high speed position.

F) Before the mixer is stopped, the speed selector lever must be moved back to lowest speed **(fig. 4).**

G) Stop the mixer by pressing the red stop button 0 **(fig. 1).**

PROCEDURE FOR STARTING AFTER EMERGENCY STOP:

This procedure must be used in cases where the mixer has been interrupted in high speed.

1) Lower the bowl and remove the tool from the bayonet.
2) Raise the bowl arms, either empty or with the bowl.
3) Close the safety guard, start the mixer and move
4) the speed selector lever back to lowest speed. Switch off the mixer. Now the mixer can be started as usual.

OVERLOAD:

Do not overload the mixer. Sticky and heavy doughs may reduce the capacity of the bowl by 75%. The capacity is further reduced if the speed of the mixing tool is increased beyond recommended values or if a wrong mixing tool is used. Large lumps of fat or cooled ingredients must be cut into small parts before they are placed in the bowl.

Fig. 1 Operational Panel

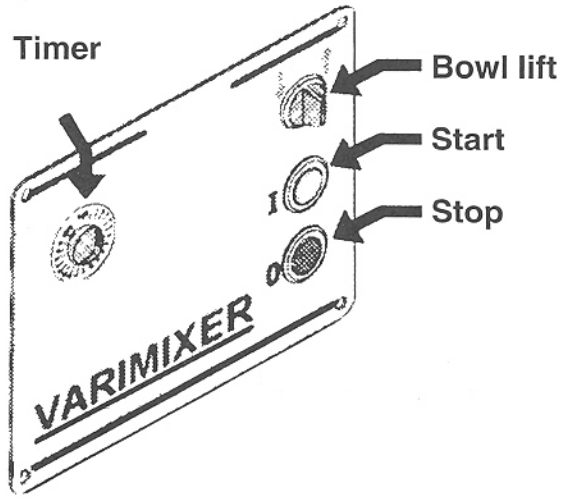


Fig. 2

Mixer with open bowl screen, lowered bowl and mounted tool.

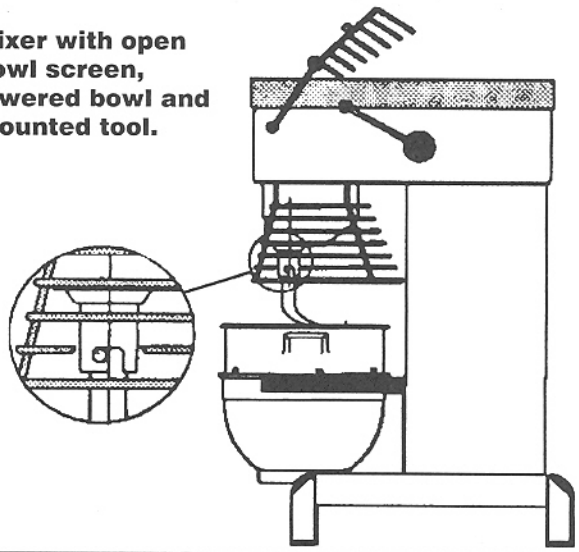


Fig. 3

Mixer seen from above, the bowl has been pushed all the way into the bowl arms. Note: The third "ear" is facing the back.

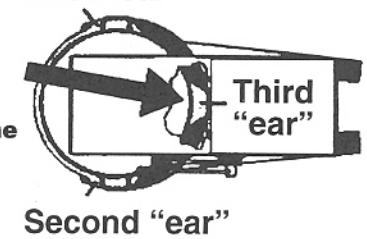
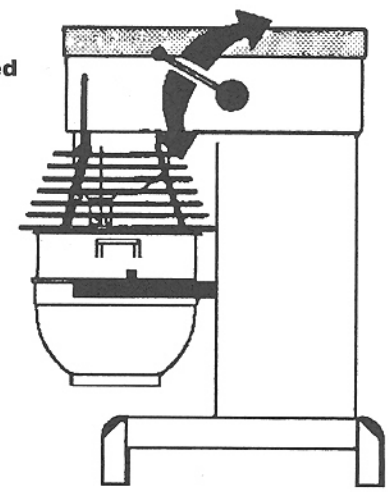


Fig. 4

Mixer with closed bowl screen, raised bowl and mounted tool.



Correct use of tools:

Whips should never be struck against hard objects, this will decrease the life of the tool.

Recommended applications for tools:

Whip	Beater	Hook
Cream	Cakes	Pizza
Egg Whites	Waffles	Bread
Mayonnaise	Muffins	Donut
and the like.	and the like.	Doughs and the like.

Cleaning:

The mixer should be cleaned daily or after use.The mixer should be cleaned with a soft cloth and clean water. Sulphonated soaps should be used with caution as they destroy the mixer's lubricants.

Never use high pressure cleaning for the mixer.

Bowls and tools of aluminium must not be washed with strong alkaline detergents (pH not bigger than 9.0).

The soap suppliers can recommend the correct type of soap.

The mixer should be unplugged before cleaning to prevent accidental starting while cleaning.

The inside of the beater shaft should be cleaned once a day with warm, soapy water.

Dough hook Cleaning: *Special care should be given to cleaning the dough hook. We recommend that it be cleaned and sanitized in a commercial dish machine. An alternate cleaning procedure is to vigorously scrub the hook with a hot water and detergent solution. Use a heavy bristled brush. After cleaning, sanitize the hook by rinsing it with a 50 ppm solution of sodium hypochlorite.*

Maintenance and Lubrication:

The variable speed pulleys must be lubricated regularly, i.e. a lubrication interval of approx. 60 hours of operation.

Lubrication of variable speed pulleys:

-Start the mixer and increase the speed to approx. 50%. Stop the mixer and open the lid on the top of the mixer. On the top of each of the two pulley set shafts is a grease nipple (fig. 5 point 1). Press grease through the grease nipples until the grease gun feels hard to press or until grease comes out between the shaft and the pulleys.
-Start the mixer, and set the speed back to low speed.
-Stop the mixer and fill the grease gun with new grease so that it is ready for next time.

Lubrication of other movable parts:

The movable parts of the bowl arms, the shaft and the lifting rod must also be lubricated with oil. Remove the rear covering and lubricate the marked points with an oil can. (fig.5 pkt.2)

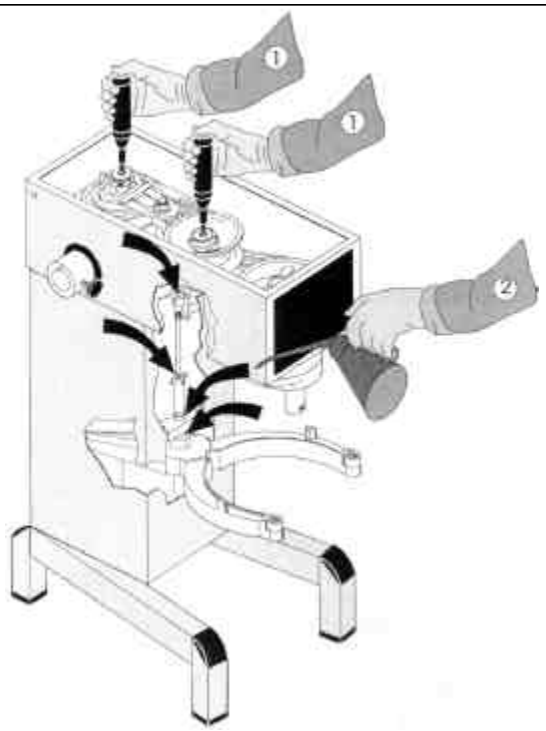
Grease Types:

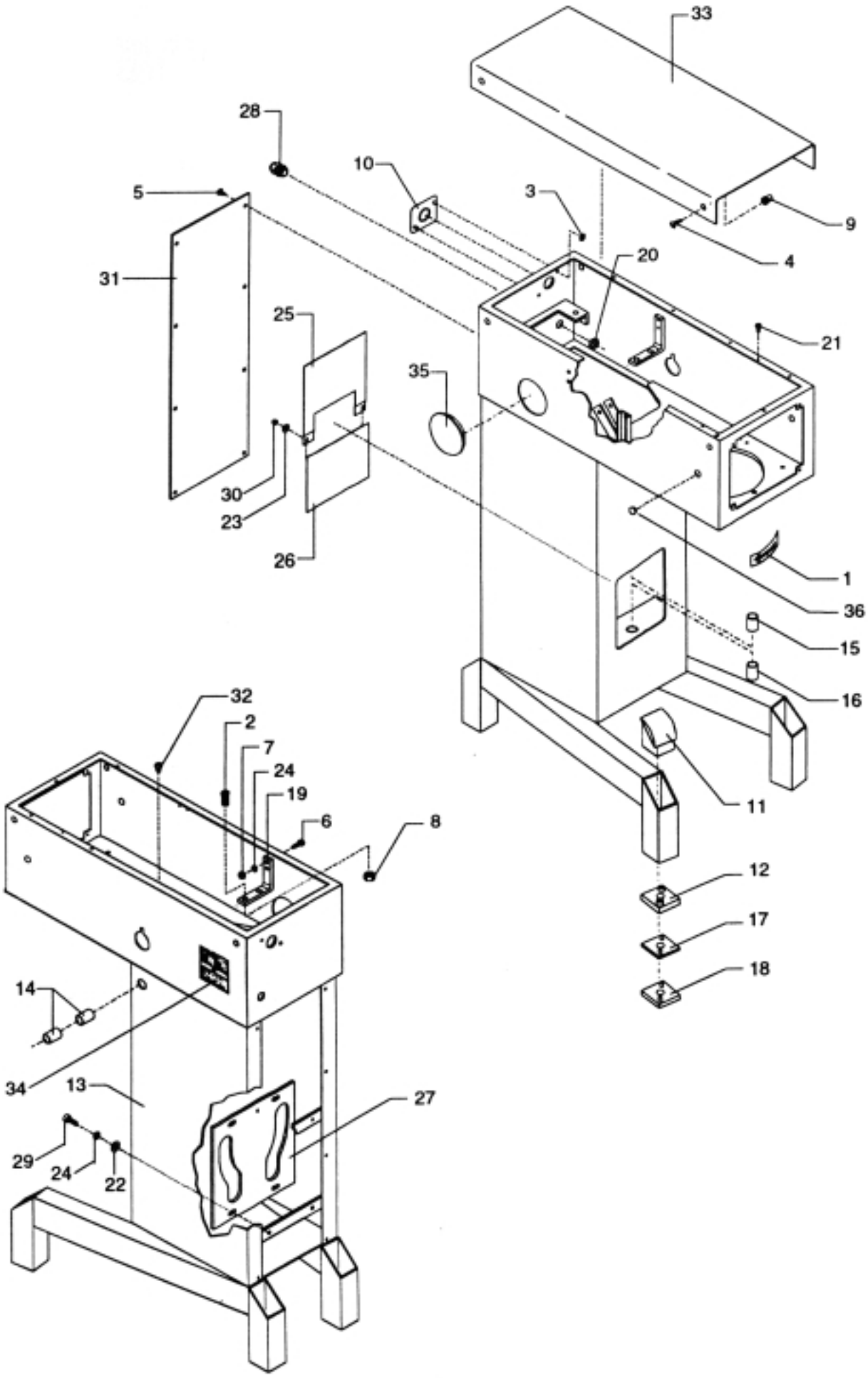
-Grease for the pulley set shafts: Lubriplate # 1200-2

-On repair of the planetary head: Grease the toothed wheel and the toothed rim with Nye Gel 868VH,(PN 868VH), the needle bearings in the planetary head must not be lubricated with this type of grease, they should be lubricated with PN Sapphire 2. Do not use any another type of grease than the one stated here.

-On repair of the attachment drive: Fill the attachment drive with Tribol Molub 860/150-0, (PN 860/150-0).

Fig.5

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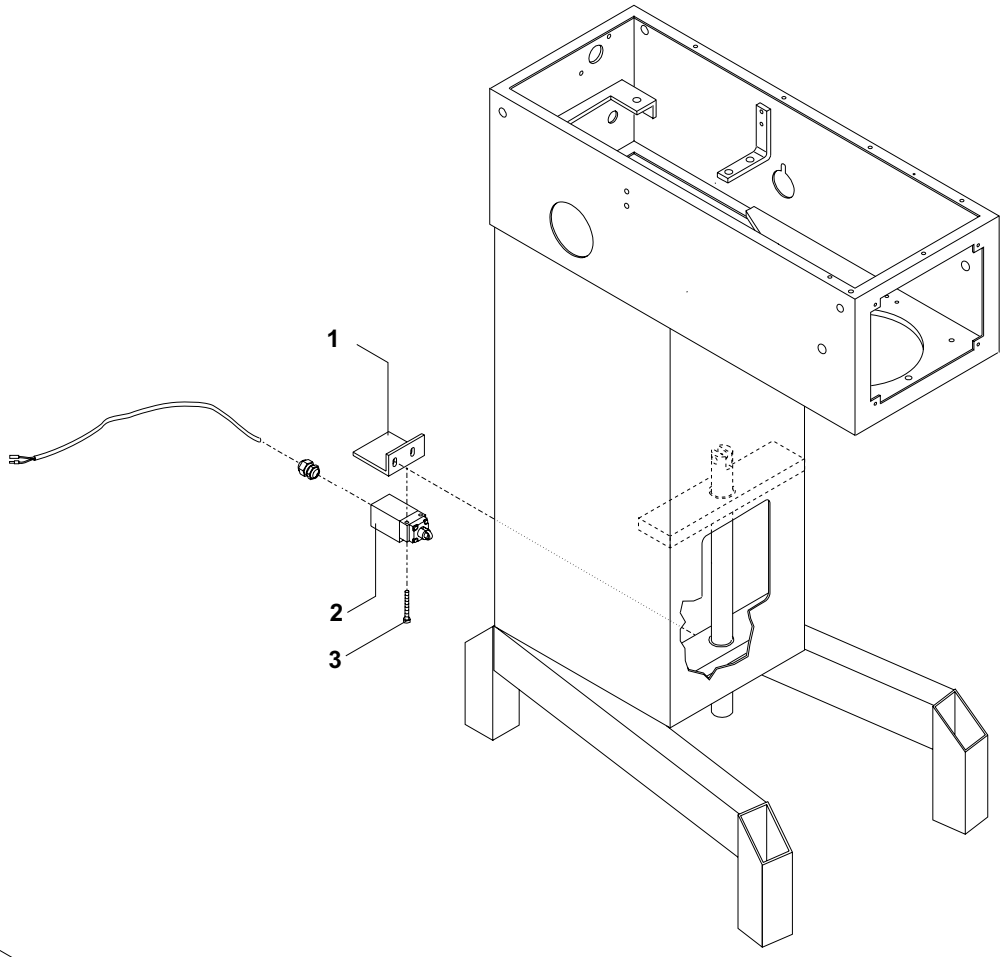
MACHINE COLUMN

Fig. No.	Description	Order Number W80	Order Number W100
1	Arrow	15-214	15-214
2	Threaded Bushing	20-148	20-148
3	Clamping Ring	STA 3411	STA 3411
4	Screw M6 x 20	STA 5017	STA 5017
5	Screw M8 x 10	STA 5080	STA 5080
6	Bolt M8 x 25	STA 5686	STA 5686
7	Nut M8	STA 5810	STA 5810
8	Nut M16	STA 5815	STA 5815
9	Threaded Bushing	STA 6580	STA 6580
10		N/A U.S. Machines	N/A U.S. Machines
11	Plugbutton	80-212	80-212
12	Foot	80N-213	80N-213
13	Machine Column	81-22MO	101-22MO
14	Bushing	STA 2515	STA 2515
15	Bushing	STA 2526	STA 2526
16	Bushing	STA 2526	STA 2526
17	3MM Foot	80N-214.3	80N-214.3
18	6MM Foot	80N-214.6	80N-214.6
19	Fittings for Motor	81-148.1	81-148.1
20	Nut	STA 3014	STA 3014
21	Screw M4 x 8MM	STA 5232	STA 5232
22	Washer 5/16" x 3/4"	STA 6020	STA 6020
23	Washer 18 x 6.4 x 1	STA 6027	STA 6027
24	Lockwasher 8MM	STA 6056	STA 6056
25	NSF Plate Upper	81-270	101-270
26	NSF Plate Lower	81-271	101-271
27	Guide Plate F/Arms	81-71	101-71
28	Cable Inlet	STA 3002	STA 3002
29	Screw M8 x 20	STA 5322	STA 5322
30	Lock Nut M5	STA 5834	STA 5834
31	Rear Access Plate	81-22.17R	81-22.17R
32	Plug Button	31-306	31-306
33	Lid	81-21	101-21
34	Rating Plate	15-244	15-244
35	Plug Button	STA 6510	STA 6510
36	Plug Button	STA 6519	STA 6519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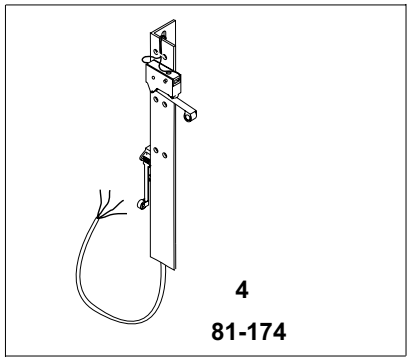
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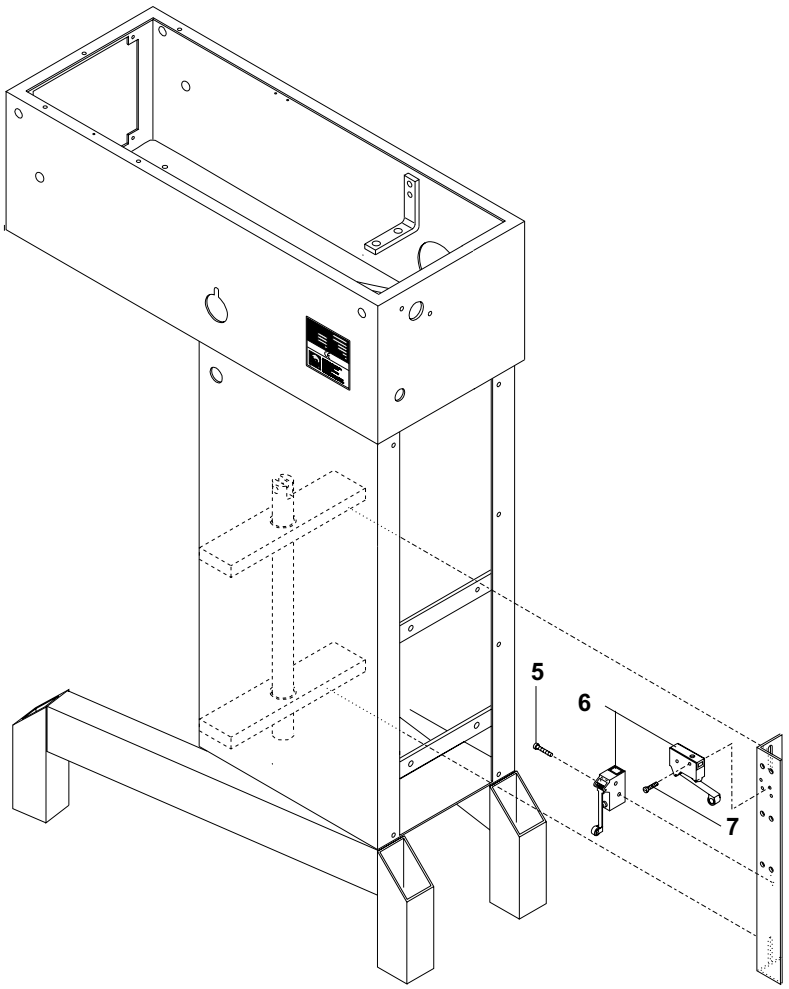
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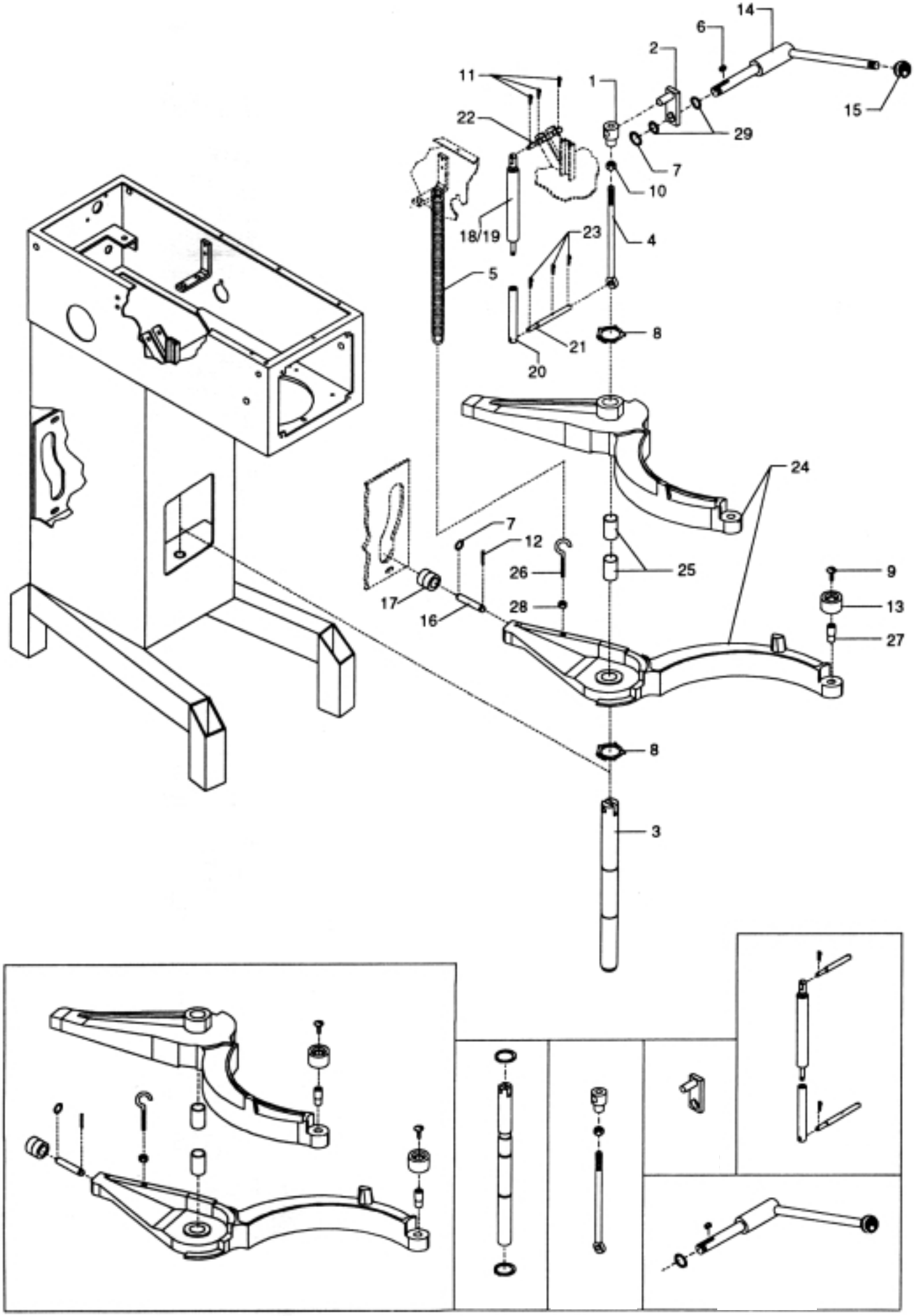
Microswitches

DESCRIPTION	PART NUMBER				
	W80	W100			
1. Bowl Lift Micro Bracket	30-250	N/A			
2. Manual Lift Microswitch	81-173	N/A			
3. Mounting Screw	STA 5270	STA 5270			
4. PB Lift Microswitch Bracket	81-174	81-174			
5. Screws	STA 5270	STA 5270			
6. Replace with retrofit kit	81-174	81-174			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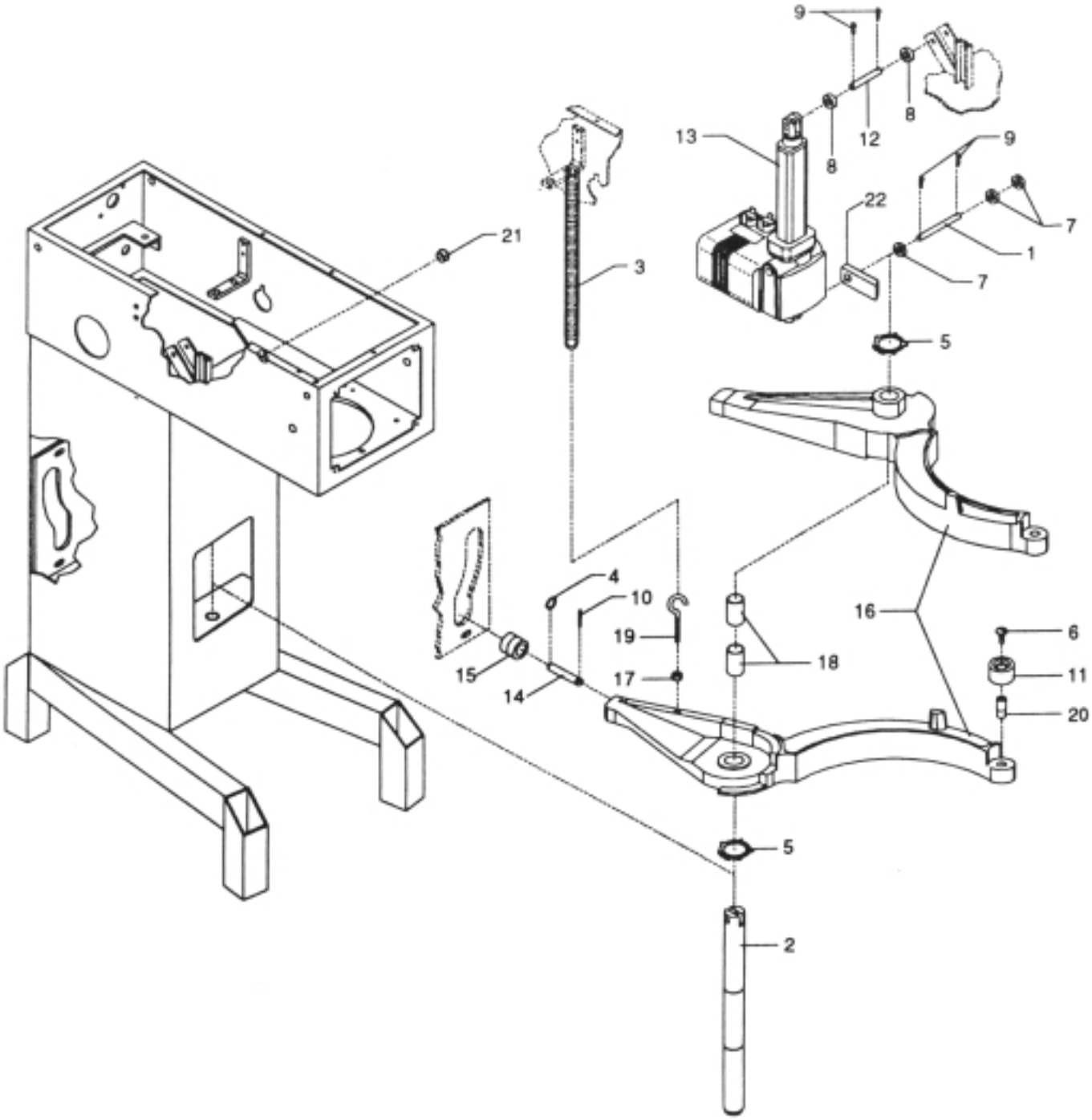
W 80
MANUAL BOWL LIFT

(W80 ONLY)

Fig. No.	Description	Order Number W80
1	Lifting Nut	15-65
2	Crank Arm	60-63
3	Bowl Arm Shaft	81-68
4	Lifting Rod	81-83 11.41 Inches Long 80-83 13 Inches Long
5	Spring	60-110
6	Key B6 × 6 × 15	STA 2020
7	Snap Ring	STA 3408
8	Snap Ring	STA 3462
9	Screw M8 × 16	STA 5088
10	Nut M12	STA 5827
11	Cotterpin	STA 6205
12	Pin	STA6370
13	Roller	31-128
14	Lifting Lever	100-62M
15	Red Ball	STA 3308
16	Shaft	81-71.10
17	Bushing	81-71.5M
18	Bowl Lift Damper	81-600M
19	N/A	
20	Extension for Damper	81-606
21	Pin for Damper	81-67.1
22	Pin for Damper	81-609.1
23	Cotterpin	STA 6205
24	Bowl Arm	81-23 (Left)
24A	Bowl Arm	81-24 (Right)
25	Bushing	STA 2526
26	Eye Bolt M6 × 30	STA 5550
27	Roller Shaft	31-127
28	Nut M6	STA 5819
29	STA 6044	STA 6044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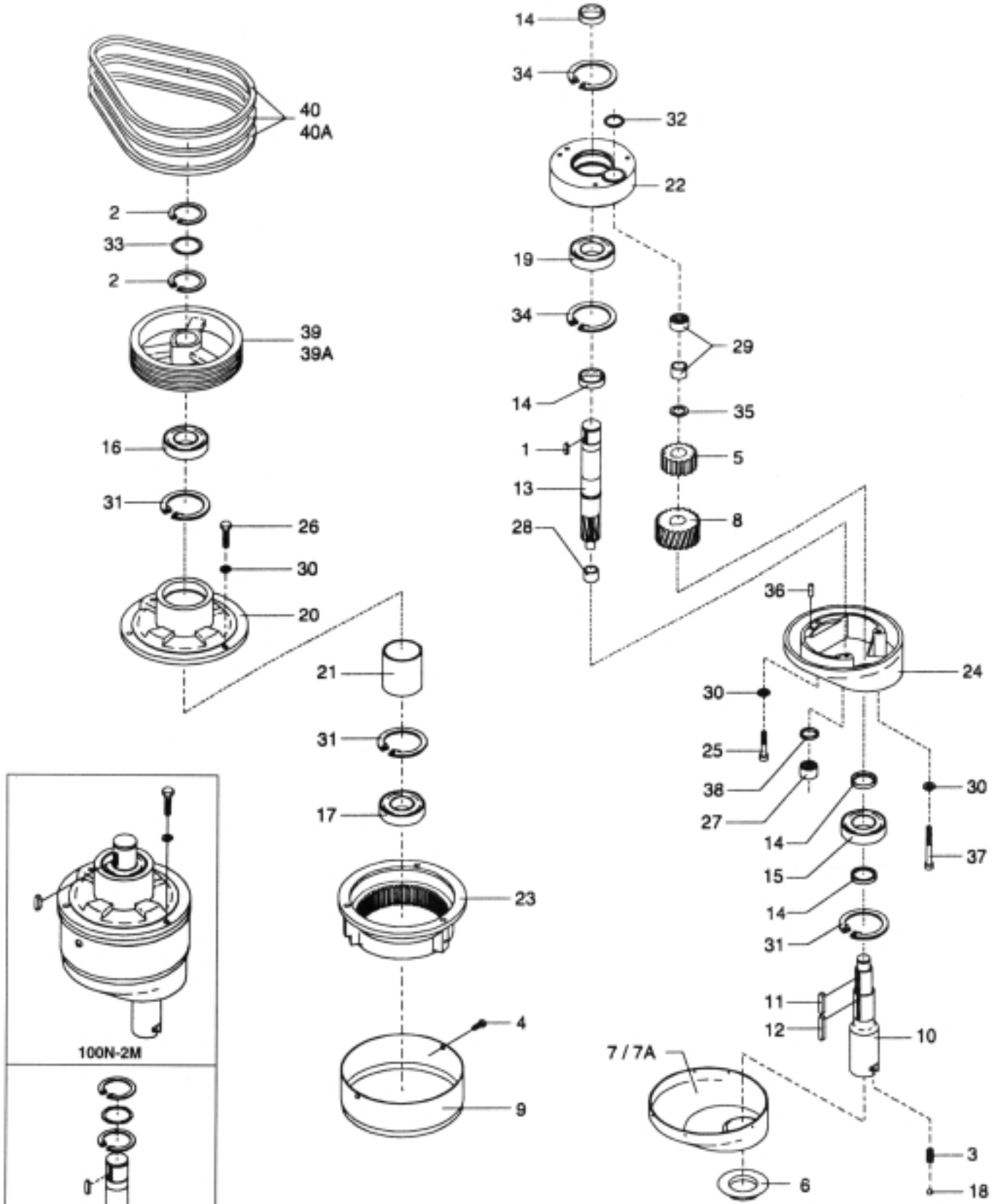
POWER BOWL LIFT
W80 AND W100

Fig. No.	Description	Order Number W80	Order Number W100
1	LIFT PIN (LOWER)	60-70	60-70
2	BOWL ARM SHAFT	81-68	101-68
3	SPRING	60-110	60-110
4	SNAP RING	STA 3408	STA 3408
5	SNAP RING	STA 3462	STA 3462
6	SCREW M8 X 16	STA 5088	STA 5088
7	DISTANCE PIECE	STA 6002	STA 6002
8	BUSHING	STA 6005	STA 6005
9	COTTER PIN	STA 6205	STA 6205
10	CLAMPING PIN	STA 6381	STA 6381
11	ROLLER	31-128	31-128
12	LIFT PIN (UPPER)	100-67	100-67
13	BOWL LIFT MOTOR(115V) 150MM	81-86.1	81-86.1
13A	BOWL LIFT MOTOR(240V) 150MM	81-86.2	81-86.2
13B	BOWL LIFT MOTOR(24V) 150MM	81-86.15	81-86.15
13C	LINAK LIFT MOTOR 1B-150-24-02	100N-86.02	100N-86.02
13D	WHITE MOTOR CONTROL	140-87	140-87
13E	TRANSFORMER (240/120)	140-430	140-430
13F	TRANSFORMER (480/240) OPTION	140-430.1	140-430.1
14	SHAFT	81-71.10	81-71.10
15	BUSHING	81-71.5M	81-71.5M
16	BOWL ARM	81-23 (LEFT)	101-23 (LEFT)
17	BOWL ARM	81-24 (RIGHT)	101-24 (RIGHT)
18	BUSHING	STA 5819	STA 5819
19	EYE BOLT M6 X 30	STA 2526	STA 2526
20	ROLLER SHAFT	STA 5550	STA 5550
21	PLUG BUTTON	STA 6517	STA 6517
22	DISTANCE PIECE	81-66	81-66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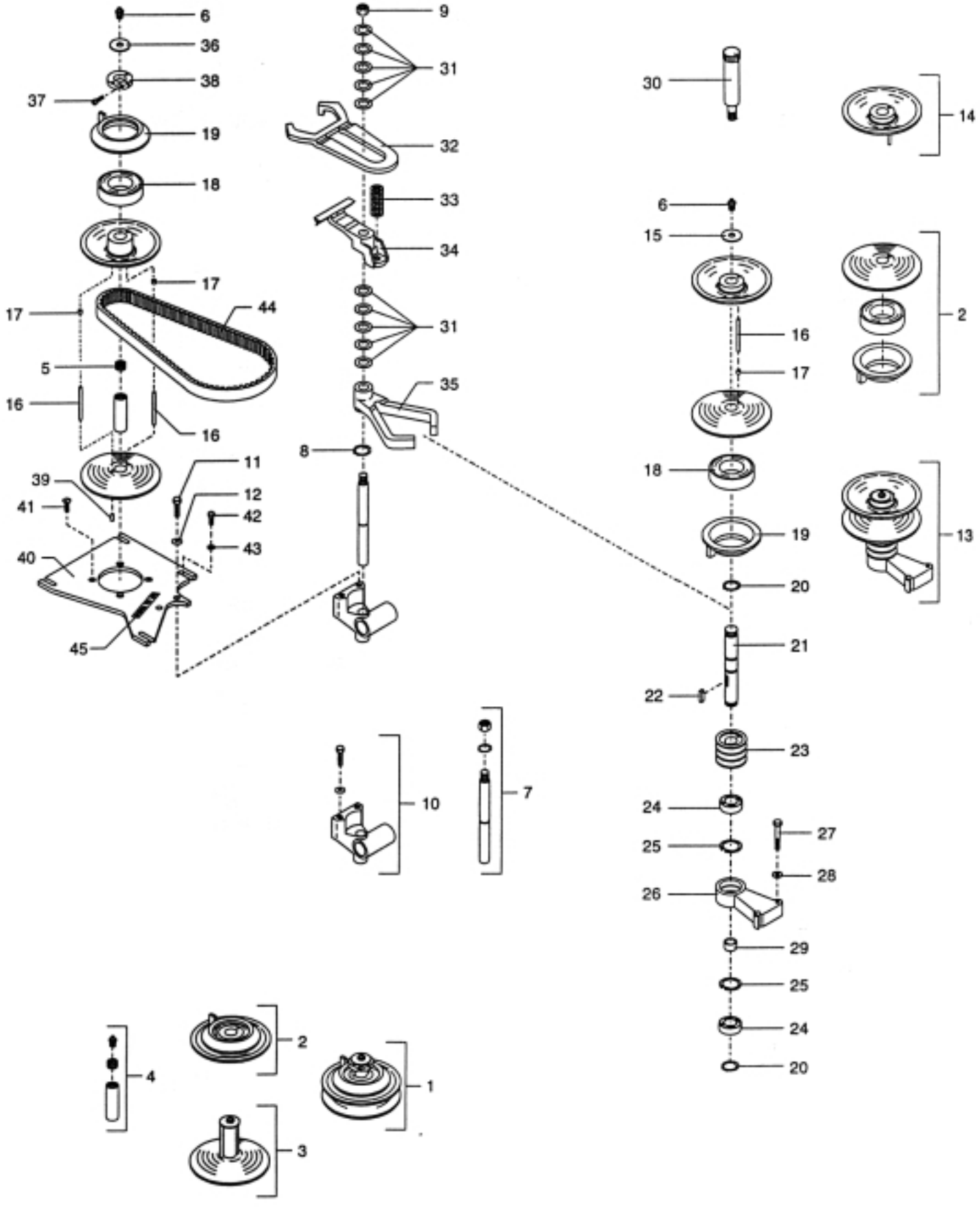
PLANETARY HEAD

Fig. No.	Description	Order Number W80	Order Number W100
1	Key	STA 2030	STA 2030
2	Snap Ring	STA 3419	STA 3419
3	15-109	15-109	15-109
4	STA 5044	STA 5044	STA 5044
5	Pinion Gear (Upper)	100-31	100-31
6	Rubber Ring	100-209	100-209
7	Head Cap S/S	100-272	100-272
8	Pinion Gear (Lower)		
9	Painted Cover	100-22.9P	100-22.9P
10	Bayonet Shaft	100N-33N	100N-33N
11	STA 2034	STA 2034	STA 2034
12	STA 2039	STA 2039	STA 2039
13	Main Shaft	100-30	100-30
14	Spacer	100-37	100-37
15	Bearing	100-97	100-97
16	Bearing	100-98	100-98
17	Bearing	100-99	100-99
18	Ball	60-106	60-106
19	Bearing	100-100	100-100
20	Main Bearing Casting	100-3	100-3
21	Distance Tube	60-141	100-141
22	Eccentric Disc	100-36	100-36
23	Gear Wheel	100-1	100-1
24	Bottom Half Casting	100-2	100-2
25	STA 5644	STA 5644	STA 5644
26	STA 5346	STA 5346	STA 5346
27	Needle Bearing	100-101	100-101
28	Needle Bearing Race	Race for 100-101	Race for 100-101
29	Needle Bearing	100-96	100-96
30	Lockwasher	STA 6057	STA 6057
31	Snap Ring	STA 3532	STA 3532`
32	Snap Ring	STA 3478	STA 3478
33	Washer	STA 6048	STA 6048
34	Snap Ring	STA 3530	STA 3530
35	Disc	100-235	100-235
36	Pin	STA 6460	STA 6460
37	Screw M10 x 160	STA 5650	STA 5650
38	Seal	100-108R	100-108R
39	Pulley	100-129A	100N-129A
40	Belts	100-90.1	100N-90.1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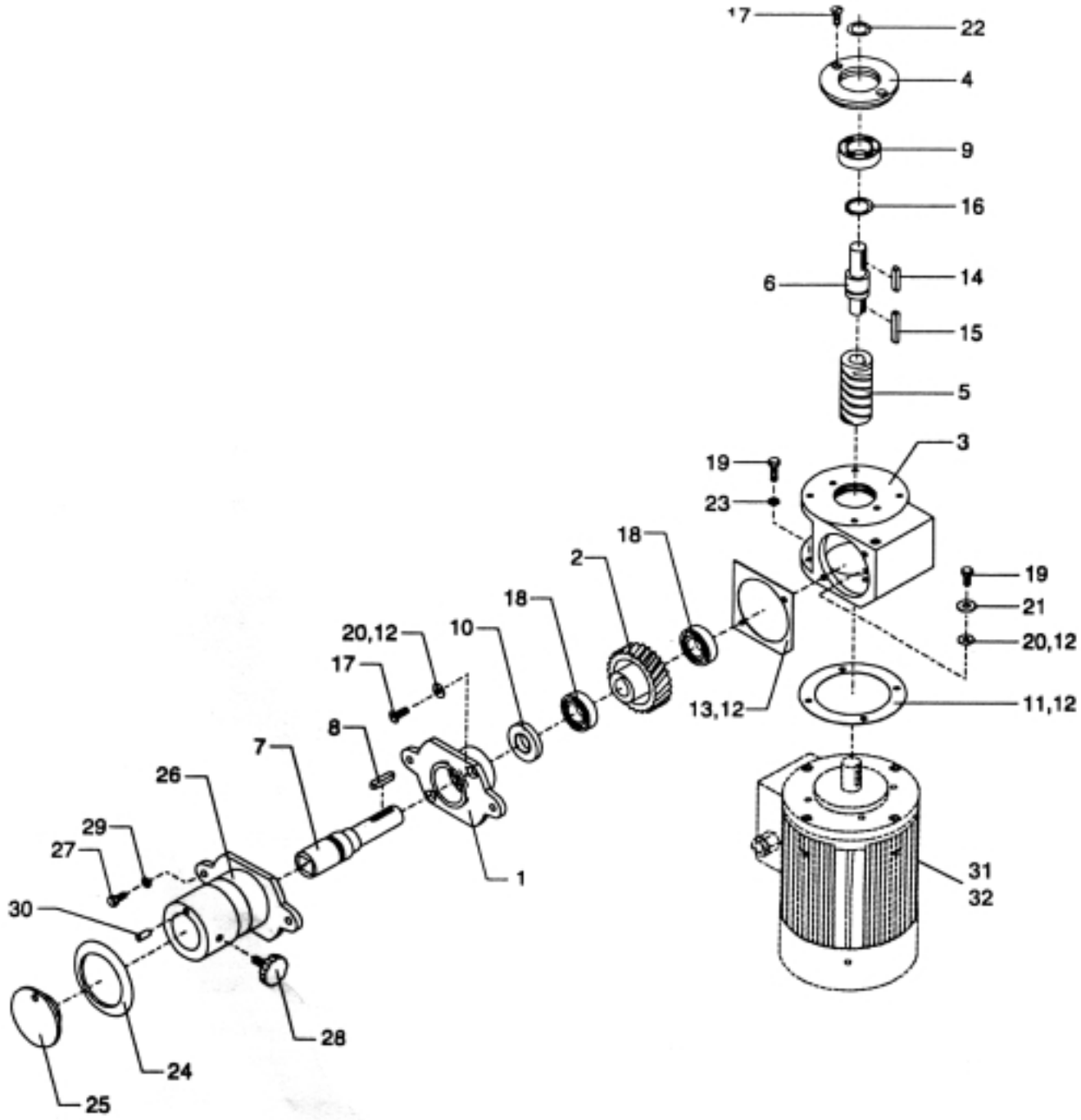
TRANSMISSION

Fig. No.	Description	Order Number W80	Order Number W100
1	Motor Pulley Assembly	60-59M	60-59M
2	Movable Pulley Assembly	60-15.1M	60-15.1M
3	Lower Motor Pulley Assembly	60-13.1M	60.13.1M
4			
5	Threaded Nipple	15-156	15-156
6	Grease Nipple	STA 3220	STA 3220
7	Toothed Rack	15-46	15-46
8	Snap Ring	STA 3407	STA 3407
9	Nut M16	STA 5815	STA 5815
10	Bearing for Rack	15-18	15-18
11	Screw M10 x 30	STA 5345	STA 5345
12	Washer 20 x 10 x 2.5	STA 6026	STA 6026
13	Pedestal Assembly	100-6M	100N-6M
14	Pedestal Pulley (Upper)	60-13M	60-13M
15	Washer 40 x 13 x 3	STA 6018	STA 6018
16	Pin	60-285	60-285
17	Bushing	STA 2505	STA 2505
18	Bearing	15-103	15-103
19	Collar	15-17	15-17
20	Snap Ring	STA 3410	STA 3410
21	Pedestal Shaft	60-41	100N-41
22	Key 6 x 6 x 22	STA 2022	STA 2022
23	Pulley for Pedestal	100-128 3 Belt	100N-128 4 Belt
24	Bearing	27-102	27-102
25	Snap Ring	STA 3514	STA 3514
26	Arm for Pedestal Assembly	100-6	100N-6
27	Screw M10 x 55	STA 5348	STA 5348
28	Washer	STA 6026	STA 6026
29	Distance Tube	100-143	100-143
30			
31	Washer	STA 6040	STA 6040
32	Fork	20-19	20-19
33	Spring	40P-275	40P-275
34	Trestle	20-26	20-26
35	Front Fork	27-16	27-16
36	Washer	STA 6018	STA 6018
37	Screw	STA 5612	STA 5612
38	Clamping Ring	27-227	27-227
39	Screw M5 x 20	STA 5602	STA 5602
40	Motor Plate	60-61	60-61
41	Screw M8 x 20	STA 5018	STA 5018
42	Screw M8 x 25	STA 5433	STA 5433
43	Washer	STA 6026	STA 6026
44	Vari Speed Belt	60-91	60-91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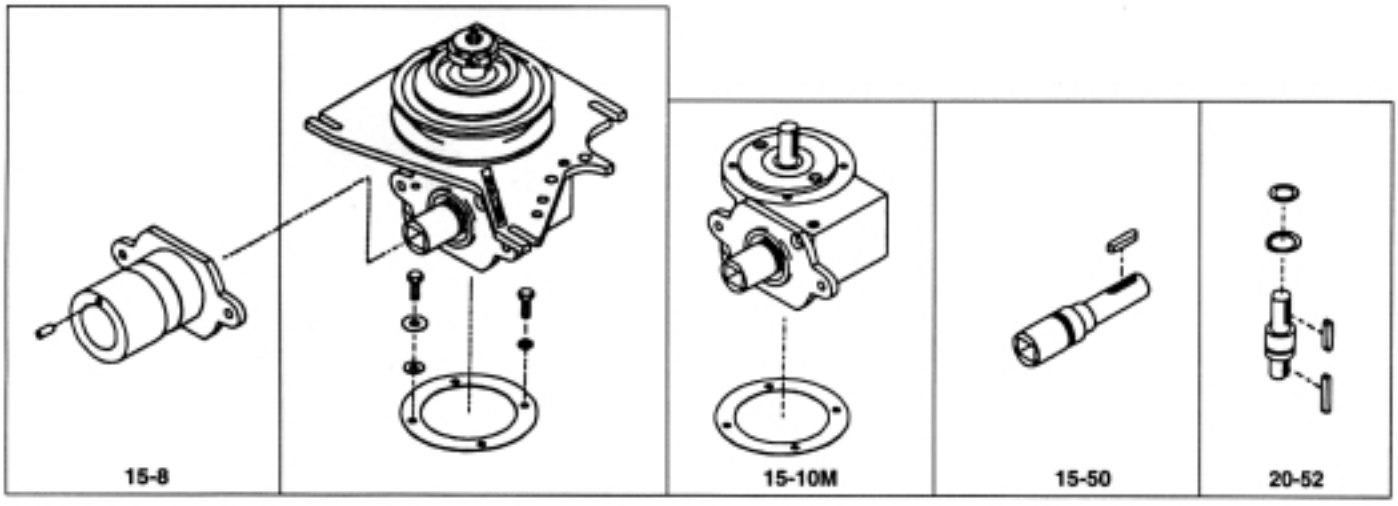
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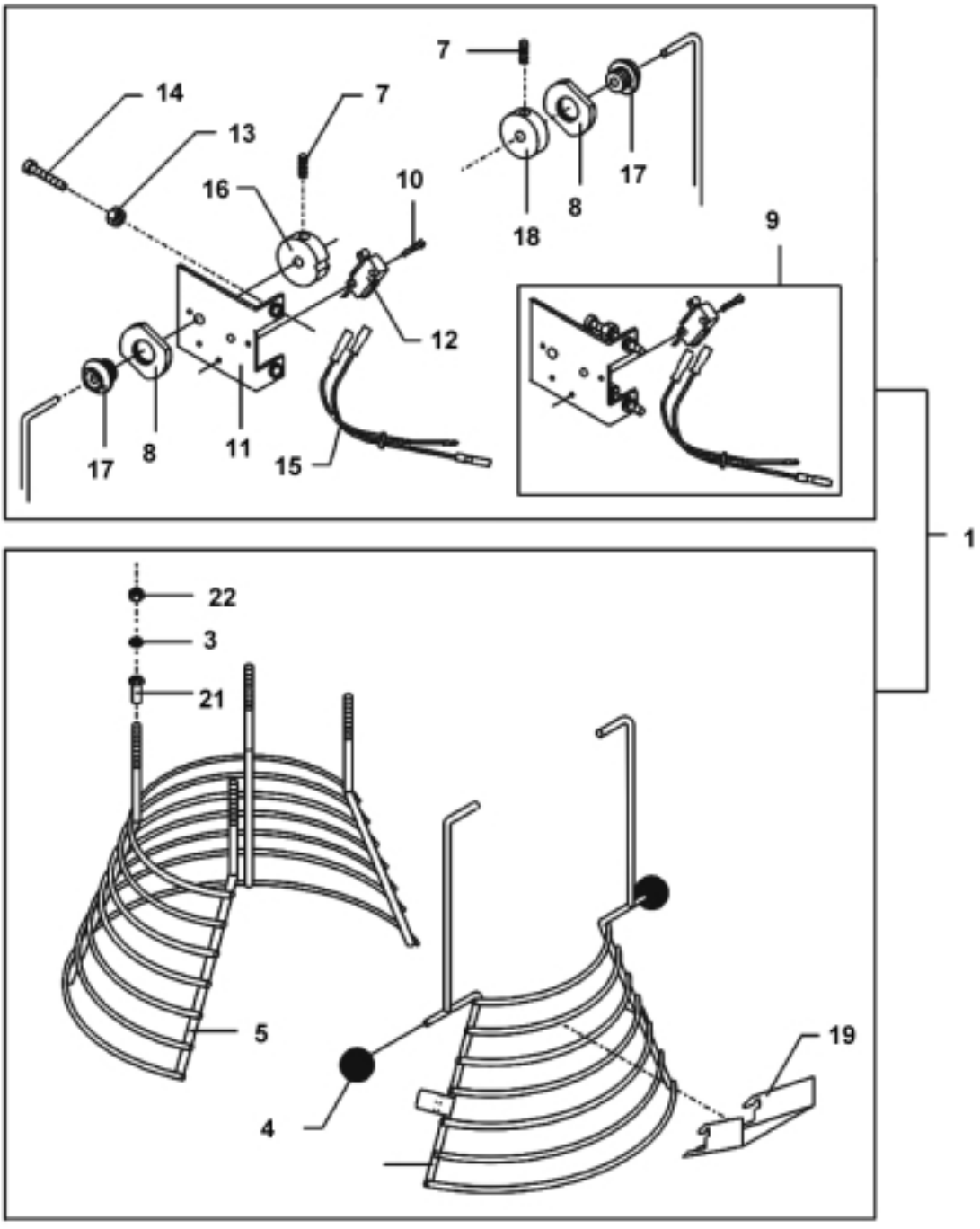
ATTACHMENT DRIVE

(W80)

Fig. No.	Description	Order Number W80
1	Bearing Hub	15-5
2	Wormwheel	20-9
3	Gear Case	15-10
4	Gear Case Cover	15-11
5	Worm	20-49
6	Shaft	20-52
7	Output Shaft	15-50
8	Key	STA 2032
9	Bearing	20-104
10	Seal	20-107
11		Use RTV Silicone
12		Use RTV Silicone
13		Use RTV Silicone
14	Key	STA 2007
15	Key	STA 2011
16	Snap Ring	STA 3410
17	Screw M8 x 20	STA 5018
18	Bearing	15-105
19	Screw M8 x 25	STA 5433
20	Seal Washer	STA 5908
21	Washer	STA 6020
22	Washer	STA 6054
23	Lock Washer	STA 6056
24	Rubber Ring	15-211
25	Cover for Hub	15-214
26	Hub	15-8
27	Screw M8 x 20	STA 5322
28	Thumb Screw	STA 5561
29	Lock Washer	STA 6056
30	Roll Pin	STA 6316
31	Motor 4 HP 208-240V 3 PH	100-85.50
32	Motor 4 HP 480V 3 PH	100-85.10
33	Gearbox Assembly	15-10M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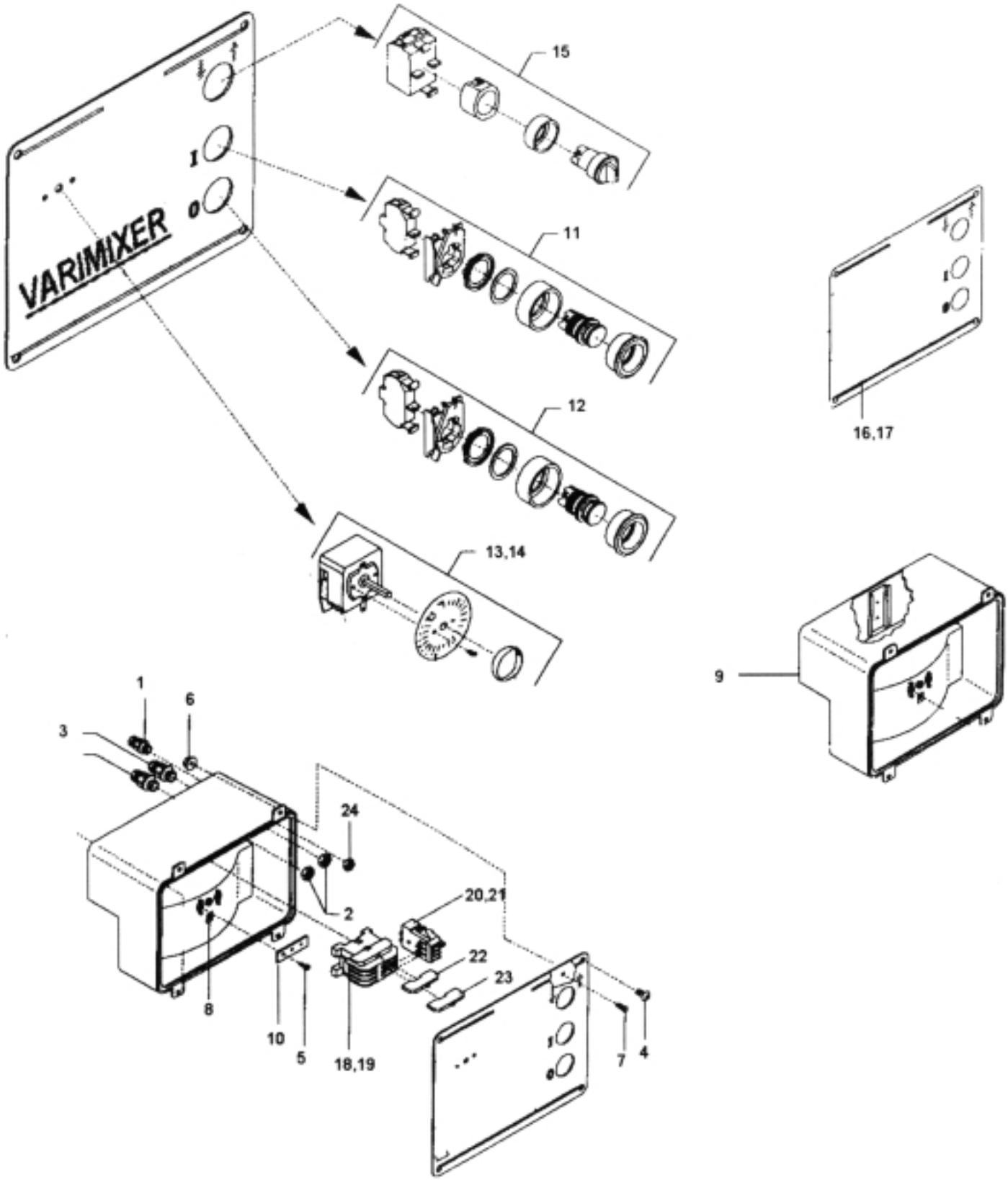
BOWL SCREEN

Fig. No.	Description	Order Number W80 / W100
1	Bowl Screen Assembly	225/80N
2		
3	Lockwasher	STA 6056
4	Screen Front Part	225/100F
5	Screen Rear Part	225/100R
6	Hardware Kit	56P60-75
7	Screw M6 x 16	STA 5665
8	Distance Washer	56SN60-24
9	Microswitch Assembly	56P30-15
10	Screw	STA 5251
11	Microswitch Plate	56P30-15
12	Microswitch	56SN20-30
13	Nut M6	STA 5819
14	Screw M6 x 50	STA 5250
15	Cable for Microswitch	30-193M
16	Cam Disc	56SN30-22
17	Bushing for Column	56SN30-21
18	Lockwasher	56SN30-23
21	Nut M8 Special	56G30-26
22	Nut M8	STA 5810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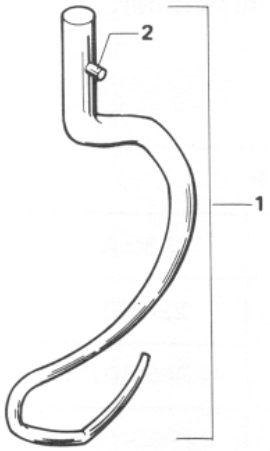
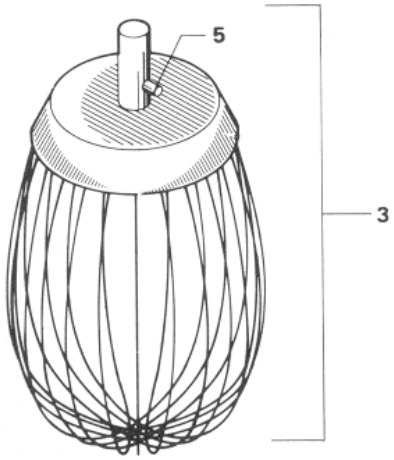
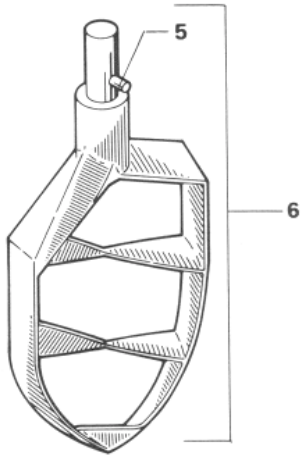
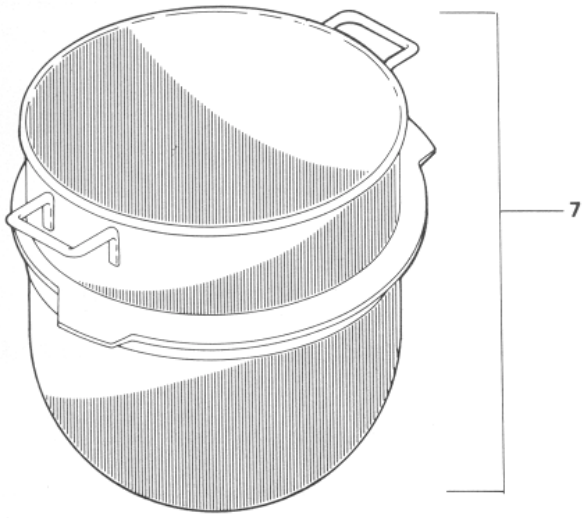
ELECTRICAL CONTROL PANEL

Fig. No.	Description	Order Number W80 / W100
1	Cable Inlet	STA 3000
2	Nut	STA 3010
3	Cable Inlet	STA 3017
4	S/S Screw Black	STA 5097
5	Screw M4 x 8	STA 5232
6	Flanged Nut	STA 5987
7	Press Screw	STA 6483
8	Ground Sticker	30-453
9	Cover Box Frt Panel	31-152
10	Ground Clamp	31-457
11	Start Button Complete	31-174.2
12	Stop Button Complete	31-174.3
13	Timer 208V-240V	30-188.15
14	Timer 480V	27-188.1
15	Bowl Up/Down Switch	60-86.1
16	Front Panel (W/O Bowl Lift)	31-149
17	Front Panel (Bowl Lift)	31-149.3
18	Contactor (CI 16) 208V-240V	100-88.5
19	Contactor (CI 9) 480V	20-88.91
20	Thermal Overload (11-16)	20-88.24
21	Thermal Overload (6-9.2)	20-88.22
22	Auxiliary Switch (Green)	20-88.47
23	Auxiliary Switch (Red)	20-88.46
24	Nut	STA 3038

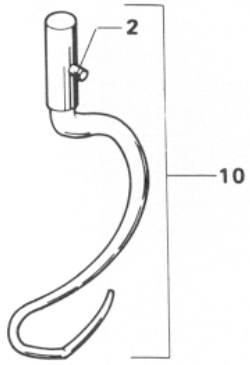


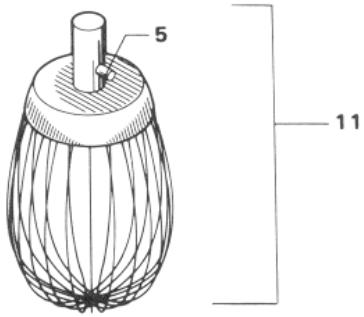


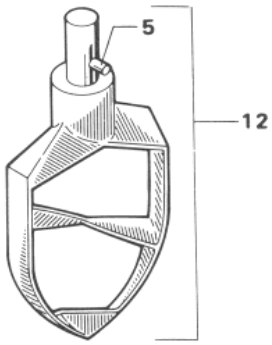


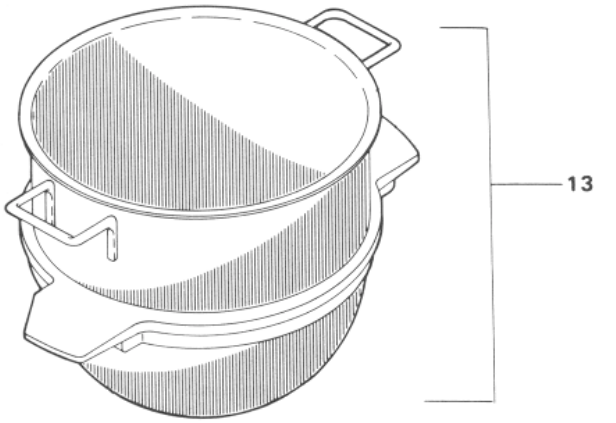


OPTIONAL



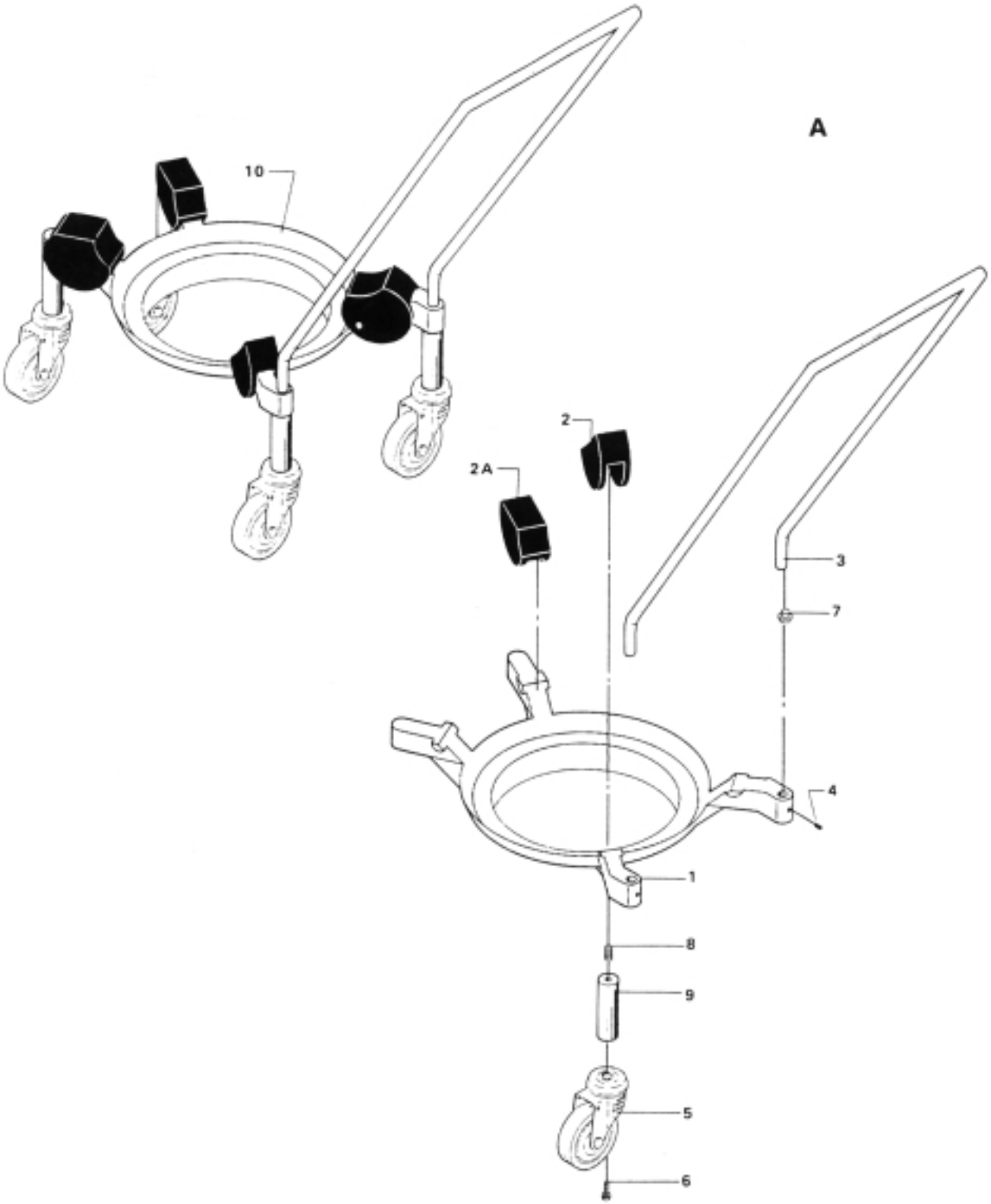






ATTACHMENTS AND BOWLS

Fig. No.	Description	Order Number W80	Order Number W100
1	Dough Hook (Full Size)	213/80N	213/100N
2	Dough Hook Tool Pin	60-79	60-79
3	Wire Whip (Full Size)	207/80N	207/100N
5	Tool Pin	STA 6263	STA 6263
6	Paddle (Full Size)	205/80N	205/100N
7	Bowl (Full Size)	203/80N	203/100N
10	Dough Hook (Down Size 60)	N/A	213/60N
10A	Dough Hook (Down Size 40)	213/40BN	213/40N
11	Wire Whip (Down Size 60)	N/A	207/60N
11A	Wire Whip (Down Size 40)	207/40BN	207/40N
12	Paddle (Down Size 60)	N/A	205/60N
12A	Paddle (Down Size 40)	205/40BN	205/40N
13	Bowl (Down Size 60)	N/A	203/60N
13A	Bowl (Down Size 40)	203/40BN	203/40N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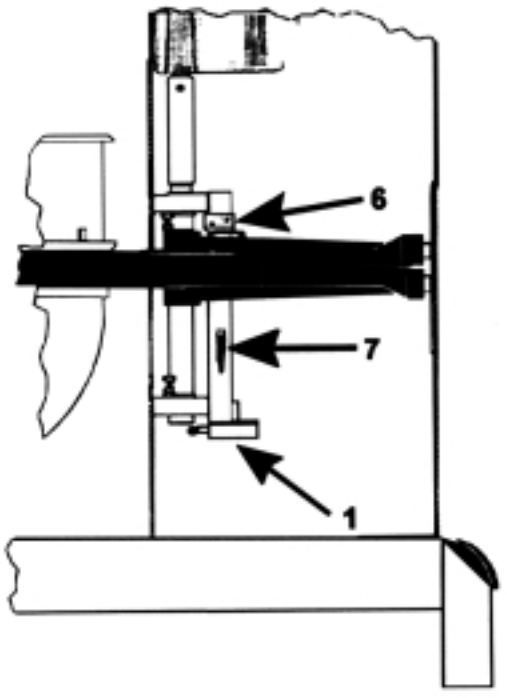
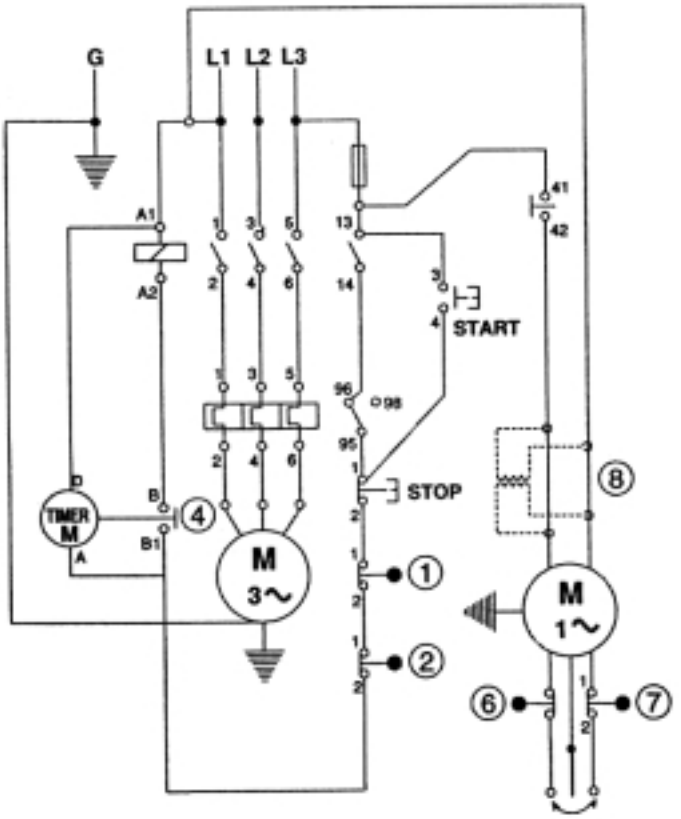
ATTACHMENTS AND BOWLS

Fig. No.	Description	Order Number W80	Order Number W100
1	Bowl Truck Cast	22R100-40	22R100-40
1A	Bowl Truck Cast (Down Size)	22R20-40	22R20-40
2	Rubber Block	100-206	100-206
2A	Rubber Block	100-206A	100-206A
2B	Rubber Block (Down Size Bowls)	30-206	30-206
3	Handle	22R271	22R271
4	Set Screw	STA 5602	STA 5602
5	Caster	22R30-520	22R30-520
6	Bolt	STA 5131	STA 5131
8	Screw	STA 5608	STA 5608
9	Spacer 80 Bowl	22R140.6	N/A
9A	Spacer 80/40 Bowl	22R140.1-3W	N/A
9B	Spacer 100 Bowl	N/A	22R140.1-7W
9C	Spacer 100/60 Bowl	N/A	22R140.1-8W
9D	Spacer 100/40 Bowl	N/A	22R140.1-8W
10	Bowl Truck	215/80N	215/100N
10A	Bowl Truck (Down Size)	215/40BN	215/60N 215/40N

1. Bowl up – "Start" microswitch
2. Bowl Screen microswitch
3. N/A
4. Timer
5. N/A
6. Bowl "up" microswitch
7. Bowl "down" microswitch
8. Transformer and Control Box



3 Phase
(Shown with Power Bowl Lift)



1 Phase
(Shown with Power Bowl Lift)